Application for exemption from permit

This application is based on WAC 246-215-191 (Rules and Regulations of the State Board of Health for Food Service)

Approved Denied Plans and specifications requested	

		Plans and specifications requested	
Food items that may be exempted from permit:	Applicant and Event Information	on:	
• Popcorn (including kettle corn)	Applicant Name	Daytime Contact Phone	
• Cotton candy	присин пине	Daytime Contact I none	
Dried herbs and spices	Business Name, if applicable		
(if processed in an approved facility)			
Machine-crushed ice	Mailing Address	City, State, Zip	
drinks (premix is	Food Items, check all that app	lv:	
frozen and dispensed completely within a	Popcorn	Roasted nuts	
self enclosed machine	Cotton candy	Pork skins	
like, icees, slushies or	Herbs and spices	Commercially made carmel apples	
slurpies)	Machine crushed ice drinks	Fruit and vegetable samples	
Corn on the cob (with	Corn on the cob		
butter, shake on spices	Whole peppers		
or commercial mayonnaise in squeeze	Food Onfoto Boundary		
bottle only)	Food Safety Requirements:	414 for all and fortage and a size for 11 d	
•	*	sure that food safety rules are followed.	
Whole roasted peppers (if roasted for		X Yes (Y), No (N), or Not Applicable (N/A).	
immediate service)	Y N N/A		
Roasted nuts (including	□ □ 1. At least one person in the Worker Card .	e booth will have a valid Washington State Food	
candy-coated)		ess and handwashing policy and provide a	
Deep-fried pork skins	handwashing facility du		
(if made with pork	□ □ 3. You will provide water, ice and food from approved sources. Home		
skins from a food	storage or preparation is		
processing plant)		arriers including utensils, paper wraps, and gloves	
• Caramel apples		when contaminated, ripped, or after changing tasks)	
(commercially made)		Contact with all ready-to-eat foods.	
Sliced fruits and		your employees have accessible restrooms. All heir hands after using the restroom.	
vegetables for	_ = =	quate number of clean utensils or a 3 basin dish-	
sampling (if used for individual samples of	_	ils will be washed in hot, soapy water (basin 1),	
nonpotentially	•	sin 2), sanitized (basin 3), and <i>air dried</i> before use.	
hazardous produce)		ce and single-service products off the ground and	
		ontamination. You will only use food-grade	
	containers for food stora	· · · · · · · · · · · · · · · · · · ·	
		ood-contact surfaces are sanitized prior to, and	
	during, food preparation	•	
	□ □ □ 9. Approved facility/comm	issary. Name	
	A copy of this approved exemption a	oplication must be maintained at the site of	
	operation.	Transmission mass of mannamed at the site of	
	•		
	Signature of Applicant D	Oate Signature of Regulatory Authority Dat	

Signature of Applicar

EASTGATE

14350 S. E Eastgate way Bellevue, WA 98007 206-296-4932 DOWNTOWN SEATTLE 401 5th Avenue, Suite 1100 Seattle, WA 98104 206-296-4632